

The Proper – castle and key rise gin, lemon juice, simple syrup, cava

Our take on a French 75.

Castle & Key Rise gin is infused hibiscus tea, giving it a gorgeous blush hue. Shaken with fresh lemon juice and simple syrup, then topped with a bubbly splash of cava, it's effervescent and elegant, like Savannah in springtime.

Bloody Mary – st george's green chili vodka, blaum brothers, lime and olive juice

A bold twist on a brunch classic. Garnish with olive, jalapeno, and asparagus

This is no ordinary Bloody — it's made with St. George's Green Chile Vodka, which adds a bright warmth without overpowering heat. Blended with fresh lime, olive juice, and garnished with pickled okra, it's savory and refreshingly zesty — with just the right amount of kick.

Gin Sangaree – castle and key harvest gin, SB, simple syrup, lemon and grapefruit juice

Light, citrusy, and herbaceous. Garnish with orange slice and thyme

A lovely mix of Castle & Key Harvest Gin, Sauvignon Blanc, and a blend of lemon and grapefruit juice, topped with soda water for a crisp finish. This cocktail is delicate, light, and citrusy with refreshing herbal notes.

The Pink Lady – atomica raspberry vodka, lemonade, cranberry

Sweet, and charming — just like the house itself. Garnish w/ raspberry and lemon

This tastes just like a sweet lemonade. Made with fresh-squeezed lemonade, Hop Atomica raspberry vodka, and a splash of cranberry juice.

Planter's Punch – Papa's Pilar light and dark rum, pineapple and orange juice, grenadine

Tropical vacation in a glass. Garnish with an orange and cherry flag

Made with Papa's Pilar dark and blonde rums, pineapple and orange juices, and a touch of grenadine, this punch is lush, sweet, and fruity.

The Woodford Mule – Woodford bourbon, housemade gingerale, lime juice, peychaud's bitters

Southern bourbon meets sweet ginger. Garnish with a lime wedge

A bold take on the classic mule, made with Woodford Reserve bourbon, our housemade ginger syrup, and a dash of bitters. It is crisp, refreshing, and slightly sweet. *The 110 is more spirit forward, with the whiskey having a more prominent note in the cocktail.*

Jalapeño Margarita - PH Herr Tequila, OJ, lemon, and lime juice, jalapeno simple syrup

Bright and citrus. Garnish with two jalapeno slices

Crafted with Herradura Double Barrel Reposado, fresh lemon and lime juice, and our housemade jalapeño simple syrup. It's not overly spicy, and you'll get fresh green notes and citrus pop. It's crisp, bright, and full of flavor.

Ryed On – PH Whistlepig Rye, Amaro, Sweet Vermouth, black walnut bitters

A rye lover's Manhattan

Made with WhistlePig Small Batch Rye, this cocktail layers in Amaro, sweet vermouth, and black walnut bitters. This is a rich and sophisticated cocktail with a perfect blend of bitter and sweet.

The 6 year has more sweet cherry notes whereas the 10 year is more intricate and complex with more subtle cherry alongside citrus and spice notes.

The Restoration – castle and key rye whiskey, Aperol, cardamaro, lemon juice

Bright citrus notes, some bitterness, and well balanced — our take on a Paper Plane. Garnish with an orange twist

Castle & Key Rye Whiskey is paired with Aperol, Cardamaro, and lemon juice, creating a cocktail that's citrusy and bittersweet, with spicy rye undertones and a dry, clean finish. It's vibrant and complex.

PH Old Fashioned – Jack Daniels, Root Man fig and vanilla shrub, water

Earthy, savory, and sweet

Garnished with a dried orange slice